



## AMERICAN OUTDOOR GRILL POST BARBECUE PATIO MOUNT

### INSTALLATION AND OPERATING INSTRUCTIONS

**INSTALLER:** Leave these instructions with consumer.

**CONSUMER:** Retain for future reference.



**IMPORTANT:** READ THESE INSTRUCTIONS CAREFULLY BEFORE STARTING INSTALLATION

### SAFETY WARNINGS & CODES

#### **⚠ DANGER:**

##### **IF YOU SMELL GAS:**

1. Shut off the gas to the appliance.
2. Extinguish any open flame.
3. Open lid if equipped with an oven.
4. If odor continues, keep away from the appliance, and immediately call your gas supplier or Fire Department.

#### **⚠ WARNING:**

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

#### **WARNING**

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information consult qualified, professional installer, service agency, or the gas supplier.

**Certified to ANSI: Z21.58**

**CODE AND SUPPLY REQUIREMENTS:** This barbecue must be installed in accordance with local codes and ordinances, or, in the absence of local codes, with either the latest *National Fuel Gas Code (ANSI Z223.1/NFPA 54)*, *Natural Gas and Propane Installation Code (CSA B149)*, *Propane Storage and Handling Code (CSA B149.2)*.

This appliance and its individual shutoff valves must be disconnected from the gas supply piping system when testing the system at pressures in excess of ½ psig (3.5 kPa).

This appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valves during any pressure testing of the gas supply system at pressures up to and including ½ psig (3.5 kPa).

All electrical outlets in the vicinity of the barbecue must be properly grounded in accordance with local codes or, in the absence of local codes, with the ***National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1*** which ever is applicable.

Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

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## PRODUCT DATA TABLE

Specification	Value	Sideburner	
<b>Main Burner</b>		BTUs	<b>15,000</b>
BTUs	<b>42,000</b>	Natural Gas Orifice	<b>#53 (part #3001-53)</b>
Natural Gas Orifice	<b>#46 (part# 3001-46 )</b>	Propane Gas Orifice	<b>#63 (part #3001-63)</b>
Propane Gas Orifice	<b>1.20mm (part# 3001- 120)</b>	Air Shutter opening	<b>1/8-inch(NAT &amp; LP)</b>
<b>Backburner</b>			
BTUs	<b>10,000</b>		
Air Shutter Opening	<b>1/8-inch (NAT &amp; LP)</b>		
Natural Gas Orifice	<b>#54 (part# 3001-54)</b>		
Propane Gas Orifice	<b>#65 (part# 3001-65)</b>		

Table 1 - Product Data Table

# PARTS LIST

Item	Description
1.	COOKING GRID 18" X 11.5"/18 BARS (2)
2.	FLAVOR GRID, 15.5" X 11.5" (2)
3.	BURNER, 15.75" X 5" (2)
4.	LID, OVEN AOG BBQ 24" WELD ASSEMBLY
5.	SIDE BURNER W/ SHELF, AOG ASSEMBLY
6.	SHELF, AOG CART W/ DOOR
7.	24" AOG, POST INNER LINER W/ SB ASSEMBLY
8.	AOG, POST BASE
9.	24" AOG, VALVE MANIFOLD SB ASSEMBLY
or	24" AOG, VALVE MANIFOLD SB ASSEMBLY
10.	QUICKLIGHTER, 4 SPARK IGNITOR
11.	FACE, 24" AOG BBQ WELD SB ASSEMBLY)
12.	KNOBS, FIRE MAGIC BBQ (2)
13.	KNOBS, FIRE MAGIC BACKBURNER (2)
14.	DRIP TRAY, ASSEMBLY
15.	BACKBURNER, AOG BBQ
16.	LAG SCREW 1/4" X 1.5 LG ZINC COAT (4)
17.	LAG SHIELD LONG 1/4" X 1.5 (4)
18.	AOG, POST BASE

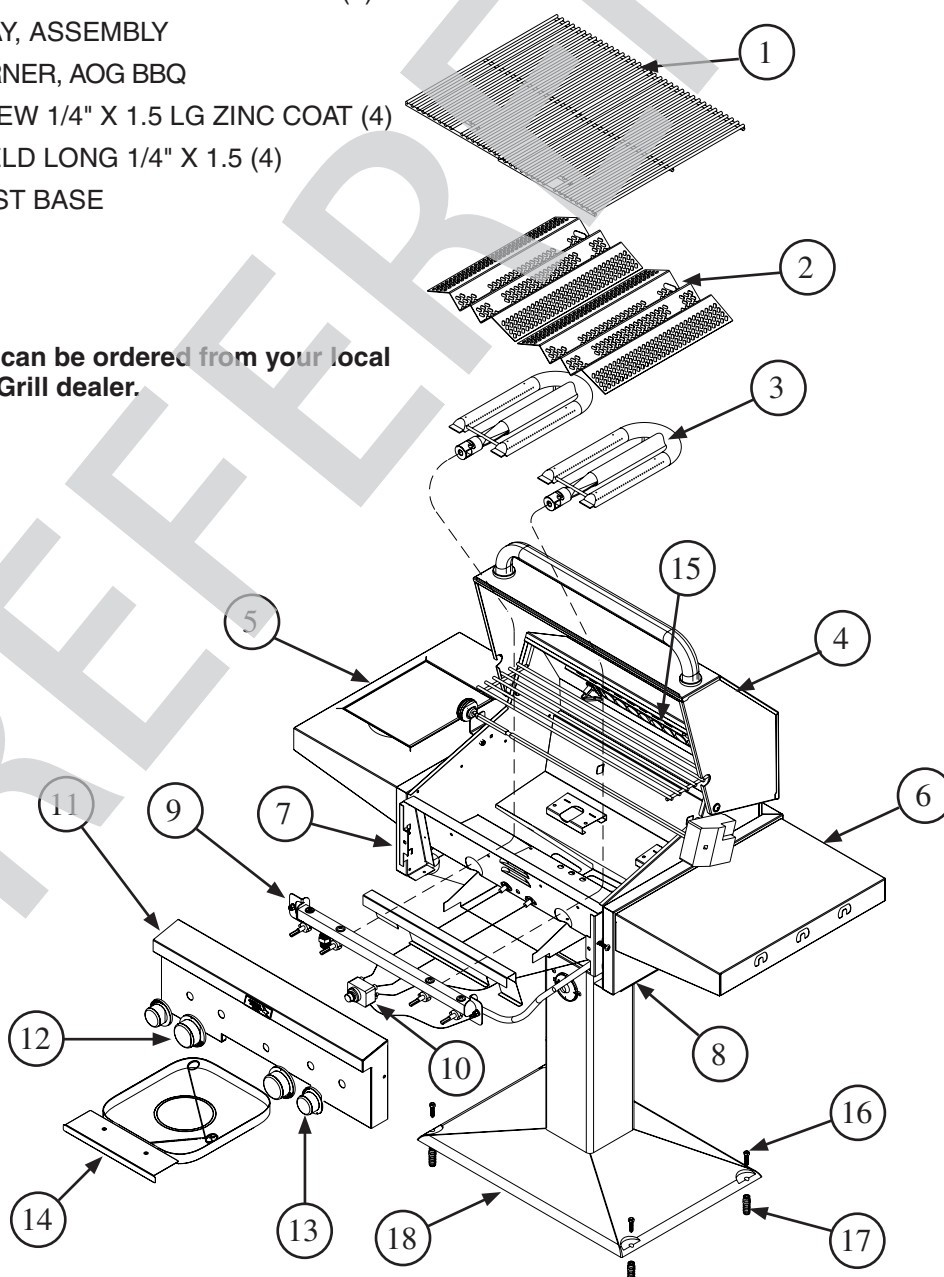
## IMPORTANT

Your AOG Barbecue, Oven and Backburner are fully Pre-assembled and tested at the factory.

**DO NOT attempt to remove the oven and Backburner from the Barbecue prior to or during installation. Damage to the connecting gas line and ignitor wiring may occur.**

**The plastic straps which secure the oven to the Barbecue unit should be removed and discarded prior to lighting.**

Replacement parts can be ordered from your local American Outdoor Grill dealer.



# PLANNING THE LOCATION OF YOUR POST BARBECUE

This Barbecue designed **FOR OUTDOOR USE ONLY**.

**DO NOT** use this unit under unprotected flammable surfaces. **DO NOT** use this appliance inside a building, garage, or any other enclosed area. It must not be used in or on recreational vehicles or boats.

**IMPORTANT:** This unit is **NOT** insulated and therefore during use it must be located with a minimum of 18" of side and back clearance from unprotected combustible materials such as wood, plastic, or stucco with wood framing.

## INSURING PROPER COMBUSTION AIR AND COOLING AIR FLOW

You must maintain proper air flow for the barbecue to perform as it was designed (Fig. 4-1). If airflow is blocked, overheating and poor combustion will result. Do not block the 1" front air inlet along the bottom of the face or more than 75% of the cooking grid surface with objects such as pans or griddles.

**Note:** The 1" front air space allows access to the drip tray.

## ELECTRICAL OUTLETS

All electrical outlets in the vicinity of the barbecue must be properly grounded.

**Note:** Keep electrical supply cords away from all heated surfaces.

## EXHAUST REMOVAL

If installed or used under a patio roof, the cooking grid area should be fully covered by a chimney and exhaust hood. An exhaust fan with a rating of 1000 CFM (cubic feet per minute) or more may be necessary to efficiently remove smoke and other cooking by-products from the covered area. **THIS UNIT SHOULD NOT BE LOCATED IN A FULLY ENCLOSED AREA OF ANY KIND.**

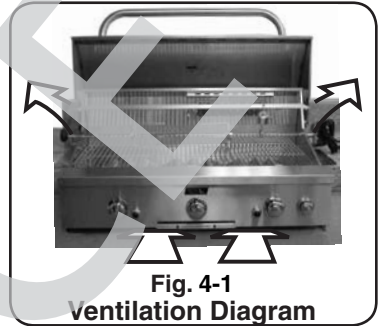


Fig. 4-1  
Ventilation Diagram

## SECURING THE POST BARBECUE

**Important:** The post base must be securely fastened to a stable, level surface using the lag screws and shields provided (p. 3) to ensure the barbecue remains fixed and upright at all times.

# GAS SUPPLY REQUIREMENTS

## GAS SUPPLY PLUMBING REQUIREMENTS

For natural gas or a household propane system, rigid  $1/2$ " or  $3/4$ " black steel pipe, or local code approved pipe is required to conduct the gas supply to the unit. An outdoor approved flexible connector can be used to connect your household gas supply to the barbecue. **DO NOT use a rubber hose within the enclosure for the barbecue unit.** Apply only joint compounds that are resistant to all gasses on all male pipe fittings. Make sure to tighten every joint securely.

**Note:** If  $1/2$ " pipe is used with **natural gas**, it should be no longer than 20 feet.

**Important:** An external valve (with a removable key) in the gas line is necessary for safety when the barbecue is not in use. It also provides for convenient maintenance.

The gas must be hooked up so that it passes through the timer (and regulator if equipped) located in the post. To access the timer, unscrew and remove the access plate in the back of the post using a No. 3 Phillips-head screwdriver. Retain the screws.

To connect through the post, remove the knock-out disk at the bottom of the access plate with a large standard screwdriver by inserting the screwdriver into the notch provided in the center of the knock-out. Remove the plastic grommet fastened to the inside of the post and insert it into the newly created opening prior to passing the gas connection through the opening.

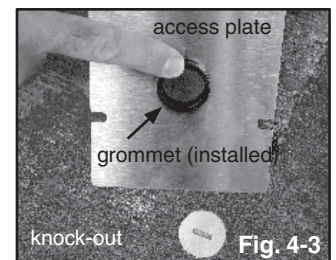


Fig. 4-3

To connect through the post base run the gas connection through the hole provided in the center of the post base.

When finished, replace access plate and tighten the four screws provided.

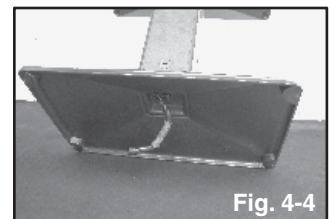


Fig. 4-4

## CONNECTING TO THE GAS SUPPLY

This post barbecue is capable of connecting to the gas supply in a few different ways. The connection can be made inside the post, under the post base, or out the back of the post.

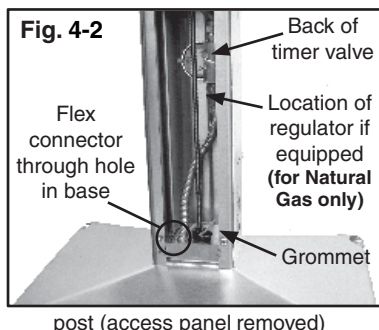


Fig. 4-2

## GAS SUPPLY AND MANIFOLD PRESSURES

For **Natural Gas** - Normal 7" Water Column (w.c.), Minimum 5" w.c., Maximum  $10 \frac{1}{2}$ " w.c.

For **Propane Gas** - Normal 11" w.c., Minimum 8" w.c., Maximum 13" w.c.



# SAFE USE & MAINTENANCE OF PROPANE GAS CYLINDERS

READ AND FOLLOW ALL WARNINGS PROVIDED WITH YOUR PROPANE GAS CYLINDER.

## IMPORTANT FOR YOUR SAFETY

When operating this appliance with a propane gas cylinder these instructions and warnings **MUST** be observed.

**FAILURE TO DO SO MAY RESULT IN A SERIOUS FIRE OR EXPLOSION.**

## CYLINDER AND CONNECTOR REQUIREMENTS AND SPECIFICATIONS

- Propane gas cylinders and valves must be maintained in good condition and must be replaced if there is visible damage to either the cylinder or valve.
- This barbecue, when used with a cylinder, should be connected to a standard 5 gallon (20lb.) propane gas cylinder equipped with an OPD (Overfill Prevention Device). The OPD has been required on all cylinders sold since October 1, 1998 to prevent overfilling.
- Cylinder dimensions should be approximately 12 inches in diameter and 18 inches high. Cylinders must be constructed and marked in accordance with the specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods.
- The cylinder must include a collar to protect the cylinder valve and the cylinder supply system must be arranged for vapor withdrawal.
- The pressure regulator and hose assembly (Fig. 5-1) supplied with this outdoor cooking gas appliance must be used. Original and replacement pressure regulator and hose assemblies must be those specified by the Robert H. Peterson Co. for connection with a cylinder connecting device identified as Type I by the ANSI Z 21.58 and CGA 1.6-M95-1995 with Addenda ANSI Z 21.58a -1998 and CGA 1.6a - M98.
- The propane gas cylinder valve must be equipped with a cylinder connection coupling device, described as Type I in the standard defined in paragraph e. above. This device is commonly described as an 'Acme Thread Quick Coupler'.
- If your propane gas cylinder comes with a dust plug, place the dust cap on the cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

## QUICK COUPLER OPERATION

**To connect the regulator/hose assembly to the L.P. (propane) gas cylinder valve fitting:** Press the hand nut on the regulator over the Acme thread fitting on the cylinder valve. Turn the hand nut clockwise to engage the threads and tighten until snug. The use of pliers or wrench should not be necessary. Only cylinders marked "propane" must be used.

**To disconnect:** Turn the hand nut counterclockwise until detached. (Fig. 5-1).

**Important:** Before using the barbecue and after each time the cylinder is removed and reattached, check all connections for leaks. Turn off the barbecue valves and open the main cylinder valve, then check connections with soapy water. Repair any leaks before lighting the barbecue.

**CAUTION:** Always turn the propane cylinder main valve off after each use and before moving the barbecue and cylinder or disconnecting the coupling. This valve must remain closed and the cylinder disconnected while the appliance is not in use, even though the gas flow is stopped by a safety feature when the coupler is disconnected.

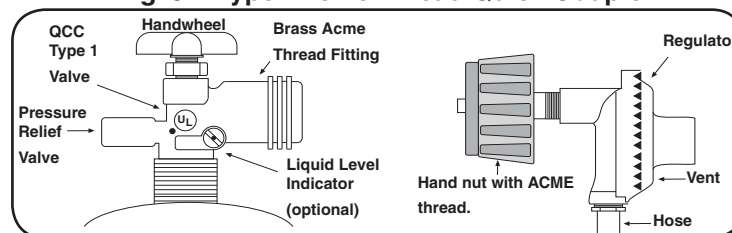
**Carefully** inspect the hose assembly each time before the gas is turned on. A cracked or frayed hose should be replaced immediately.

If the appliance is stored indoors, the cylinder must be disconnected and removed. **Cylinders must be stored out of doors and out of the reach of children** and must not be stored in a building, garage or any other enclosed area.

## FOR YOUR SAFETY

- DO NOT store a spare propane gas cylinder under or near this appliance.
- NEVER fill the cylinder beyond 80 percent full.
- IF THE INFORMATION IN "a" AND "b" IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.

**Fig. 5-1 Type I Acme Thread Quick Coupler**



## CHECKING AND CONVERTING YOUR BARBECUE

This barbecue comes from the factory configured for one type of gas as marked on the label behind the barbecue face plate.

Each burner has a replaceable brass orifice, which must be checked during installation to verify a match to the gas being used. When converting the barbecue to a different gas, each burner's orifice must be checked and replaced with the corresponding orifice for the new gas.

Consult the model specifications table (page 2) under the specific gas to be burned, to determine the proper orifice sizes for each burner.

### WARNING

**HAZARDOUS OVERHEATING WILL OCCUR IF A NATURAL GAS ORIFICE IS USED WITH PROPANE GAS. IF YOU ARE NOT SURE THE CORRECT ORIFICES ARE INSTALLED, OR IF AN ORIFICE CHANGE IS NECESSARY, REFERTO THE FOLLOWING INSTRUCTIONS.**

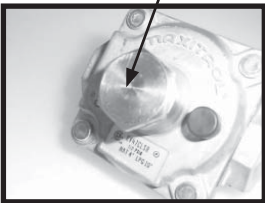
**CAUTION:** Make sure the barbecue is at a safe temperature and isolated from gas and electrical supplies before beginning the tasks outlined below.

**Note:** The cooler the barbecue, the greater the tolerances between the stainless steel parts and therefore the easier to disassemble and reassemble parts of the barbecue.

For your safety, exercise caution, and make sure you have adequate hand protection such as gloves when handling removable sheet metal parts of the barbecue.

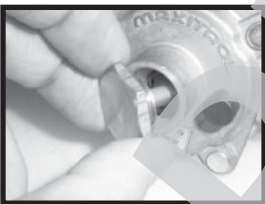
## CHECKING AND CONVERTING THE REGULATOR

Barbecue regulator:  
note the cap on top



**Note:** Each end of the plastic converter is engraved with either the letters "NAT" or "L.P." for the respective gases. When the converter is in the cap and the cap is held uppermost, the letters seen indicate the gas that the regulator is set up for.

To convert the regulator from one gas to another follow steps 1-4.



### STEP 1:

Unscrew and remove the cap from the regulator, extracting the converter.

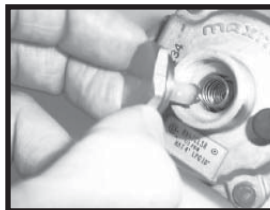


### STEP 2:

Remove the converter (the plastic stalk) by carefully pulling it away from the center of the cap (it will snap out of its seating).



**READ GAS  
TYPE HERE**



### STEP 3:

Turn the converter around and replace carefully into the center of the cap (it will snap into place). Check that you can read the type of gas the unit is set for.

### STEP 4:

Replace the unit into the regulator and screw down until snug.

### WARNING

THIS APPLIANCE REGULATOR IS RATED FOR  $\frac{1}{2}$  PSI MAXIMUM. IF YOUR GAS SUPPLY IS GREATER THAN  $\frac{1}{2}$  PSI, AN ADDITIONAL REGULATOR MUST BE INSTALLED BEFORE THE BARBECUE. SEE GAS SUPPLY REQUIREMENTS SECTION FOR PROPER GAS SUPPLY PRESSURE

## CHECKING/CONVERTING THE BURNER ORIFICES

### MAIN BURNER ORIFICE SIZE CHECKING/ CONVERSION

Before beginning, make sure you have the proper tools for the task.

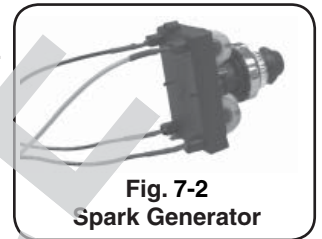
This task requires:

- a #2 Phillips screwdriver
  - a  $\frac{1}{2}$ " box wrench
1. Open the oven lid and/or remove the rotisserie rod as needed to access the barbecue grills.
  2. Remove both grills from the barbecue by lifting each one first from the front and then pulling it forward and out. Set the grills side.
  3. Remove the vapor pans from their rests and set them aside.
  4. Pull out and remove the drip tray completely from the barbecue.
  5. Make sure the burner valves are in the **OFF** position. Then pull the valve knobs from their stems. Use a Phillips screwdriver to turn the face fastener screws counterclockwise to remove them and release the face and remove it from the barbecue. Make sure to retain the screws and finish washers for re-attaching the face plate.
- Note:** Carefully lift the face away from the frame. The spark generator for the ignition system is attached to the inside of the face panel. The ignitor knob need not be detached, but the wires must be unplugged from the generator before the face is removed.
6. Remove the burner by first removing the two (2) cotter pins from under the back of the burner lifting the back of the burner up out of the fire-box by grasping the back and lifting. Then continue to lift the back of the burner up while moving the whole burner back and out so that it pulls away from the orifice. Retain the cotter pins. (see Fig. 7-1)
  7. Remove the orifice for inspection and/or replacement, using a  $\frac{1}{2}$ " box wrench from under the front of the barbecue; making sure to re-install the correct orifice for the gas to be used (see table 1 p. 2).

**Note:** The drill size is stamped on the face of each orifice.

**Note:** While the main burner is still removed it may be convenient to adjust the main burner air shutter opening size by loosening the air shutter adjustment screw using a Phillips-head screwdriver and sliding the air shutter to the position indicated in table 1, p. 2; then retighten the adjustment screw.

8. Replace the burner by first sliding the round end over the new orifice and then lowering the back end of the burner onto the burner rest so that the two (2) threaded studs on the bottom of the burner fit into the two (2) holes in the top of the burner rest. Then slip one of the two (2) cotter pins from step 6 around each studs.

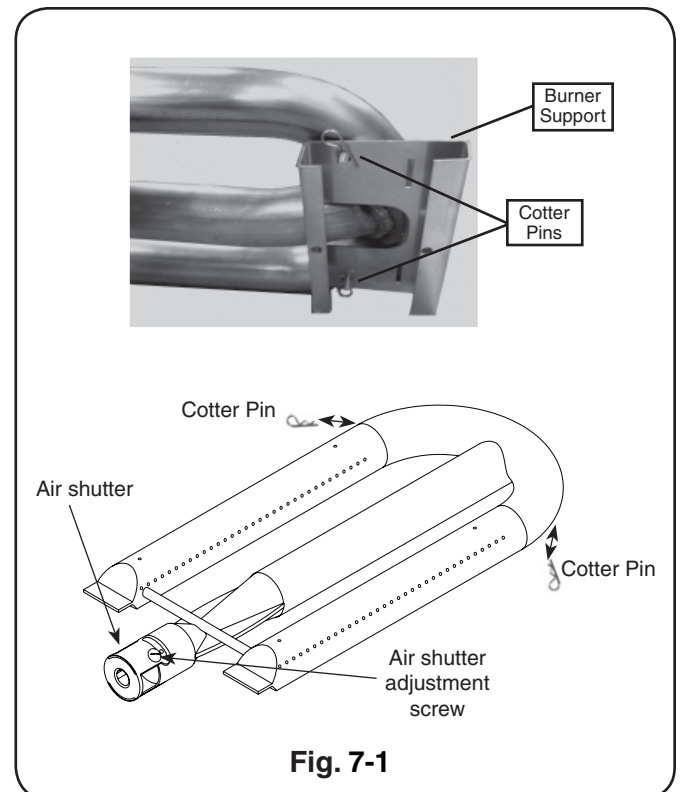


9. Repeat steps 6-8 for the other main burner.
10. Replace the flavor grid and then the grill so that the cut-out section of the grill is in front.
11. If you completely removed the face plate, re-install the ignition wires by plugging them into the terminals on the spark generator (Fig. 7-2).

**Note:** The wires can be plugged into any terminal.

**Important:** Test the electrodes for spark before securing the face to the frame (see also the section on battery replacement.)

12. Replace the face on the frame so the front lip of the face covers the lip on the frame. Re-secure the face with the face fastener screws.
13. Replace the control knobs.
14. Replace the drip tray.



## CHECKING/CONVERTING THE BURNER ORIFICES

### BACKBURNER ORIFICE SIZE CHECKING/ CONVERSION

Before beginning, make sure you have the proper tools for the task.

This task requires:

- a #2 Phillips-head screwdriver
- a  $\frac{3}{8}$ " socket driver
- a  $\frac{1}{4}$ " socket driver

**Note:** It may be necessary to remove the rotisserie rod before beginning this procedure.

1. Remove the heating rack if installed and set it aside.
2. Unscrew both backburner face plate screws using a  $\frac{1}{4}$ " hex socket driver and set them aside.
3. Remove the igniter screw using a  $\frac{1}{4}$ " hex socket driver so that the ignitor can be moved out of the way of the backburner when removed.
4. Remove the backburner screw (left side) using  $\frac{1}{4}$ " hex socket driver. Set the screw and bracket aside.
5. Remove the backburner by pulling it first to the left and then forward. Set it aside.

**CAUTION:** Be careful not to damage the wires connected to the backburner assembly.

6. Use the  $\frac{3}{8}$ " socket driver to remove the exposed orifice and replace it with the correct orifice for the gas to be used (see table 1 p. 2 for correct orifice sizes based on burner type and gas type).
7. Replace the backburner assembly and re-insert the anchoring screw.
8. Replace the backburner ignitor. Adjust its position and/or bend the electrodes until the ignitor sparks when tested.

**Tip:** It is normal for the backburner to smoke when it is burned for the first time. Burning your backburner on **HIGH** for approximately 15 minutes will eliminate the smoking.

### SIDEBURNER ORIFICE SIZE CHECKING/ CONVERSION

Before beginning, make sure you have the proper tools for the task.

This task requires:

- a pair of needle-nose pliers
- a  $\frac{5}{16}$ " hex nut driver

**Note:** It may be necessary to remove the rotisserie rod before beginning this procedure.

1. Lift the sideburner lid. Then remove the grill and sideburner cap and set them aside.
2. Locate and remove the cotter pin from the sideburner assembly underneath the sideburner shelf using needle-nose pliers. Set it aside.
3. From the top of the sideburner shelf lift the sideburner upward while rotating the attached tubing underneath away from the orifice near the cart wall. Set it aside.

**Note:** To protect the manifold threads when placing the new orifice, start the threading manually, and then tighten with the nut driver.

4. Use the nut driver to remove the exposed orifice and replace it with the correct orifice for the gas being converted to. (see table for correct orifice sizes based on burner type and gas type).

**Note:** While the sideburner is still removed it may be convenient to adjust the sideburner air shutter opening size by loosening the air shutter adjustment screw using a Phillips-head screwdriver and sliding the air shutter to the position indicated in table 1, p. 2; then retighten the adjustment screw.

5. Rotate the burner assembly back into place over the orifice and firmly seated in the shelf.
6. Re-insert the cotter pin underneath the sideburner assembly using needle-nose pliers. It may be necessary to push downward on the burner assembly from above to fully expose the cotter pin hole. Rotate the inserted cotter pin so that it is flush with the underside of the shelf.
7. Replace the burner cap by centering it on the sideburner assembly and making sure it drops in place.
8. Replace the grill with the grating running front to back so that it drops fully down onto the shelf, allowing the lid to close completely over it.



## AIR SHUTTER ADJUSTMENT

The air shutters are located where each burner overlaps the orifice that supplies it gas.

The air shutter on your main burners and sideburner are pre-set at the factory. However, due to atmospheric conditions and different gas pressures, it may be necessary to adjust the air shutter for the barbecue to light properly, obtain a proper burn, and heat evenly.

After burning for at least two (2) minutes, proper air shutter adjustment will result in flames with short yellow tips that appear to burn while touching the burner ports. (Fig. 9-1).

If flames are a lazy yellow, open the air shutters a little at a time from the opening sizes listed in the product data table (table 1 p. 2) until the flame is blue with yellow tipping. It may be necessary



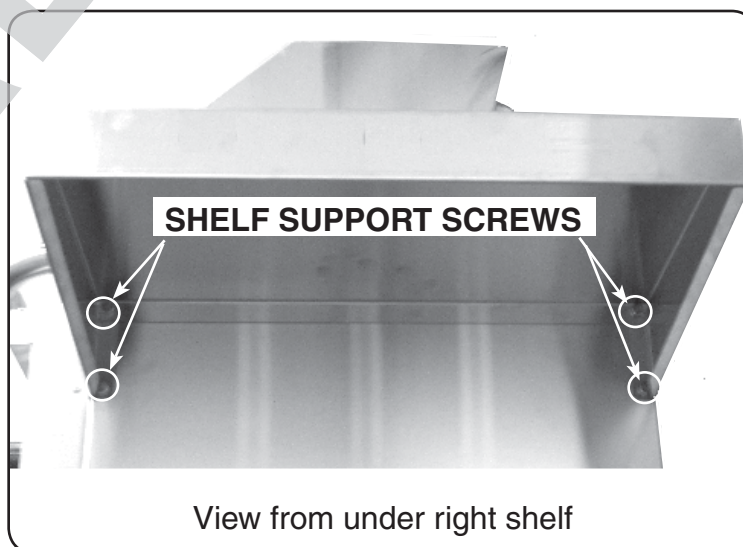
### **WARNING**

**MAKE SURE BURNERS ARE COOL BEFORE MAKING ADJUSTMENTS. NEVER TOUCH A HOT BARBECUE DIRECTLY TO MAKE ADJUSTMENTS.**

to use pliers to turn the air shutter. Remember to re-tighten the air shutter adjustment screw after adjusting the air shutter.

## RIGID SHELF INSTALLATION

This barbecue comes with two (2) rigid shelves, that must be attached. These can be attached using the four support screws provided. Line up the four (4) mounting holes inside the shelf with the holes in the side of the barbecue, and insert the screws. Tighten until snug. Detaching is a reverse process of above.



# BARBECUE SAFETY INFORMATION & MAINTENANCE

Each time you use your Barbecue, make sure that:

1. The area around the barbecue is clear of flammable substances such as gasoline, yard debris, wood, etc.
2. There is no blockage of the air flow through the vent space located below the face of the unit.
3. When using propane gas:
  - a. The special ventilation openings in the enclosure are kept free and clear of debris.
  - b. If connected to a propane cylinder, the rubber hose attached to the regulator is carefully inspected before each use.
  - c. The propane cylinder, regulator and rubber hose are installed in a location not subject to heating above 125° F (51° C).
4. The burner flames burn evenly along both sides of each burner with a steady flame (mostly blue with yellow tipping). See section on "Air Shutter Adjustment". If burner flames are not normal, check the orifice and burner for insects or insect nests.
5. The in-line gas valve or gas cylinder valve is always shut **OFF** when the barbecue is not in use.
6. The drip collector hole is clear and unobstructed. Excessive grease deposits can result in a grease fire.

## WARNING

KEEP THE TIMER KNOB FREE AND CLEAR OF ALL OBSTRUCTIONS AT ALL TIMES.

**WARNING: NEVER cover the entire cooking or grill surface with griddles or pans. Overheating will occur and Burners will not perform properly when combustion heat is trapped below the cooking surface.**

**CAUTION: NEVER spray water on a hot gas unit as this may damage porcelain or cast iron components.**

## DRIP COLLECTION SYSTEM

The drip collector in this barbecue is part of the unit's main frame, and is located below the burners. The drip collector has one hole which allows excess drippings to fall through during cooking while separating the firebox from the drip tray.

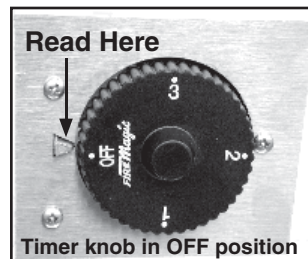
The drip collector allows you to brush or scrape residue from the barbecue inner liner into the drip tray. Regular cleaning of your barbecue interior with oven cleaner or a **Foaming Barbecue & Grill Cleaner**, following manufacturers instructions, will prevent grease fires.

Periodically check the burners to make sure they are clear of debris. The burner flames burn evenly along both sides of each burner with a steady flame (mostly blue with yellow tipping). If burner flames are not normal, check the orifice and burner for insects or insect nests (see section on checking/converting the burner orifices for instructions on burner removal and replacement).

## SETTING THE TIMER

Before following the lighting instructions (opposite page), set the timer located on the front of the post base to the desired number of cooking hours (up to three hours) by rotating timer knob clockwise.

The timer will slowly turn counter-clockwise until it reaches the **OFF** position and then shut off the gas supply to the barbecue. To extend cooking time, turn the knob clockwise until it is set to the desired remaining cooking time.



## REPLACING THE IGNITOR BATTERY

1. Remove the **ignitor cover** by turning it counterclockwise.



**NOTE: DO NOT ATTEMPT TO PULL OR TURN THE RUBBER CAP.**

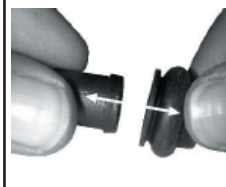


2. Remove battery for replacement. The battery is re-installed with the negative (-) end out.
3. After properly inserting the battery replace **ignitor cover** by turning the cap clockwise.



**Note: If you have accidentally removed the rubber cap, follow the instructions below to replace it.**

1. Pull the rubber cap and the inner plastic sleeve apart.
2. Carefully insert rubber cap into the ignitor cover so it sits behind inner lip.
3. Turn the cap over and slide the inner plastic sleeve into the cap.



# LIGHTING (IGNITION) INSTRUCTIONS

Read entire instructions before lighting.  
Follow the instructions each time you light your American Outdoor Grill Barbecue.

## TO LIGHT THE BURNERS:

1. Open all lids and remove all covers from burners you wish to light.
2. Turn all gas control knobs to their **OFF** positions.

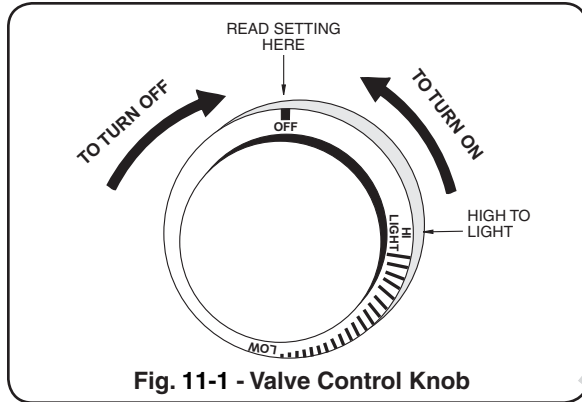


Fig. 11-1 - Valve Control Knob

Note: No matter which lighting method you use, **DO NOT** turn on the gas to more than one burner at a time. Adjacent barbecue burners will cross-ignite.

3. Turn on the gas at its source.
4. Set the timer control knob (see opposite page) to the desired cooking time.

**CAUTION:** If the burners do not light within 5 seconds, depress the control knob and turn the knob to **OFF**. WAIT 5 MINUTES before repeating step 5. If the burners still do not light after several attempts, refer to the instructions for manual lighting.

5. Depress the control knob for the burner to be lit and turn it to the **HI LIGHT** position, then press the ignition button. Once the burner lights, release the ignition button.

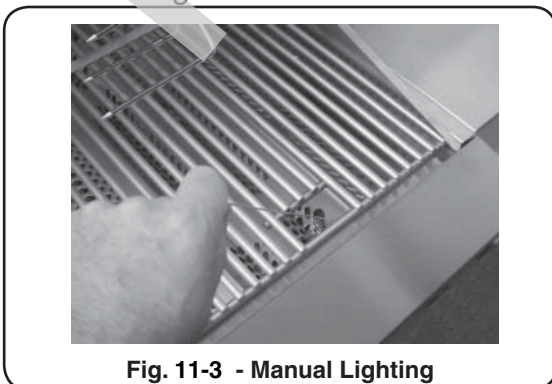


Fig. 11-3 - Manual Lighting

**REMEMBER:** FOR SAFE MANUAL LIGHTING, PLACE A BURNING MATCH OR BUTANE LIGHTER BESIDE THE BURNER - **THEN TURN ON THE GAS** (see Fig. 11-3).

6. Repeat step 5 for each additional burner to be lit.

Note: Barbecues in some installations achieve a better air/gas mixture and will ignite more quickly if the burner control knob is first turned beyond **HI LIGHT** to **LOW** for lighting.

## MANUAL LIGHTING

**CAUTION:** Always wait 5 minutes for gas to clear after any unsuccessful lighting attempt.

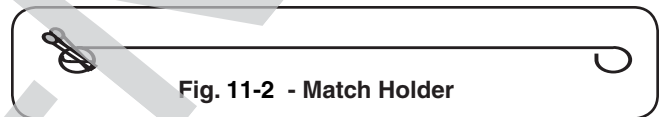


Fig. 11-2 - Match Holder

1. Follow steps 1 through 4 (left).
2. Insert either a burning long-barrel butane lighter, a burning long-stem match, or a burning match held by a wire extension holder (Fig. 11-2) through the cooking grids to the burner. (Fig. 11-3). For backburners, hold the flame against the perforated material of the backburner. For sideburners, hold the flame against the burner.
3. While holding the match or lighter flame next to the burner, depress the appropriate burner control knob and turn it counterclockwise to the **HI LIGHT** position. When the burner lights, remove the lighter or match.
4. If the burner does not light, **IMMEDIATELY** depress the knob and turn the burner control knob to **OFF**. WAIT 5 MINUTES before repeating steps 2 through 4 of the manual lighting instructions.

## ADJUSTING THE FLAME

The large knobs on the face of the barbecue control the valves and adjust flame height. The first labeled position is **OFF**, the second **HI LIGHT**, and the third **LOW**. In between the **HI LIGHT** and **LOW** labels are mid point marks. Flame height can be set anywhere between the **HI LIGHT** and **LOW** settings for all cooking requirements and methods.

The height of the flame **with a valve in low position** may be further regulated by means of a small adjusting screw in the center of the valve stem. This screw is accessible by removing the plastic valve knob which pulls straight off the end of the valve stem.

## TROUBLESHOOTING

If you have trouble with your gas barbecue, please use this list to identify the problem. By trying one or more of the solutions to the possible cause you should be able to solve the problem. If this list does not cover your present problem or you have other technical difficulties with the barbecue, please contact your local barbecue dealer.

PROBLEM	POSSIBLE CAUSE	CORRECTION
<b>Ignition system failure</b>	1) Improper air shutter adjustment.	1) Adjust air shutters
	2) Ignition wire disconnected	2) Re-plug wires into generator
	3) Low gas pressure	3) Adjust or replace battery
	4) Dead battery	4) Replace battery
<b>Insufficient heat</b>	5) Improper air shutter adjustment	5) Adjust air shutters
	6) Using propane orifice for natural gas	6) Change orifices
	7) Low gas pressure	7) Have gas company check the operating pressure at the barbecue.
<b>Uneven heating</b>	8) Burner ports partially blocked by debris	8) Remove burners Clean out ports
	9) Small spiders or insects in burner	9) Inspect burners for spider webs or other debris that may block gas flow
<b>Rotisserie noisy</b>	10) Rotisserie out of balance	10) Adjust counter balance

Table 3 - Troubleshooting



### CARE OF STAINLESS STEEL COMPONENTS

Your barbecue comes with a stainless steel oven and front panel. The following care instructions will keep your unit looking and working like new. Stainless steel components are constructed of the finest prime grade type 304 stainless steel. Meticulous attention has been given to maintain the attractive finish throughout the manufacturing process. Like

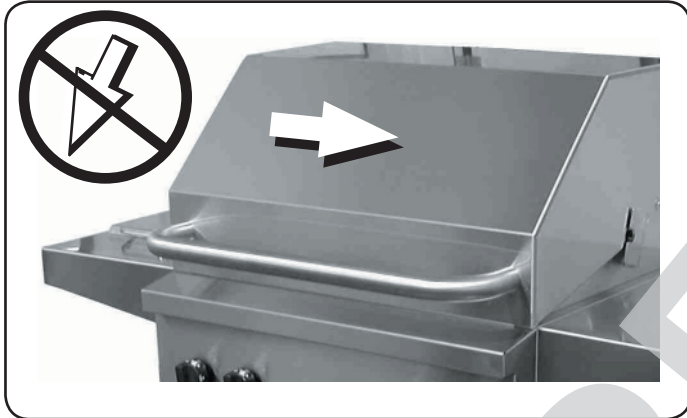


Fig. 13-1 - Wipe with grain

the stainless steel used in commercial kitchens, your barbecue requires regular cleaning and occasional buffing to maintain its bright, clean appearance.

Deposits of dirt and grease can be removed easily with a **Foaming Barbecue and Grill Cleaner\***. Deposits should be removed before they are allowed to bake onto the finish. To remove more stubborn deposits, use a scouring pad recommended for stainless steel. Be sure to always rub in the direction of the polishing lines (Fig. 13-1). Oven cleaner may be used, according to manufacturer's instructions, to remove cooked-on food deposits. Special cleaning agents and polishing pads recommended for stainless steel are available at your local barbecue dealer, hardware store or supermarket.

**CAUTION:** Never use ordinary steel wool or steel brushes on stainless steel. Tiny particles left behind may rust and stain the finish. Abrasive pads recommended for restoring the grain in stainless steel will scratch and/or dull the surface of glass or porcelain-coated products.

### BURNER INSPECTION AND MAINTENANCE

American Outdoor Grill burners are constructed of heavy-duty cast stainless steel (cast brass and porcelainized cast-iron burners are also available).

Once a year inspect the burners to insure that the ports are clear of debris. If necessary a drill with a 3/32" drill bit can be used to clean out the burner ports.

### STAINLESS STEEL COOKING GRIDS

American Outdoor Grill stainless steel cooking grids are finished with a special matte (satin) finish. This special matte-finish provides a more stick-resistant cooking surface that makes outdoor barbecuing easy and enjoyable. Because it is made of type 304 stainless steel, you'll enjoy a lifetime of outdoor cooking. For best cooking performance, follow these simple steps after every use.

To maintain your stainless steel cooking grids we recommend lightly brushing the grids before use with a brass or stainless steel wire brush. After use, brush again if necessary and spray a light coat of vegetable oil over the cooking surface. Discoloration or stubborn food particles can be removed with a heavy-duty abrasive or stainless steel scouring pad. Grills can also be washed in an automatic dishwasher or cleaned with strong cleaning solutions, including oven cleansers. We do not recommend ordinary steel or wire brushes, which may leave tiny metal particles on grids which cause discoloration, but not permanent damage.

### PORCELAIN COATED CAST-IRON GRIDS

American Outdoor Grill porcelain-finished cast-iron grids are coated with a special high-temperature porcelain in a matte (satin) finish. This special matte-finish porcelain coating provides a stick resistant cooking surface that makes outdoor barbecuing easy and enjoyable. And, because it resists corrosion, the finish also increases cooking grid durability to provide years of cooking enjoyment. For best cooking performance, the wide side of the grid bars should face up.

A spray coat of vegetable oil and light brushing with a brass grid brush before and after use is all it takes to maintain cooking readiness and ensure long life.

### PROTECTING PARTS AND FINISH

Barbecue covers will protect the finish and extend the life and appearance of American Outdoor Grill Barbecues equipped with smoke ovens. The cover is designed to protect the finish against scratches, corrosion and oxidation. Each cover has been cut and sewn by hand to ensure a proper fit.

## AMERICAN OUTDOOR GRILL LIMITED WARRANTY

**American Outdoor Grill stainless steel burners are warranted for 15 YEARS**  
**All other American Outdoor Grill parts are warranted for 10 YEARS**

Except as noted below

**ONE YEAR WARRANTY** – Ignition systems (excluding batteries) and  
vaporizer panels are warranted for **one year** from the date of purchase.

This warranty applies only to the original purchaser with invoice or proof of purchase and covers American Outdoor Grill products intended for residential usage only. It does not apply to rust, corrosion, oxidation or discoloration, which may occur due to moisture or overheating, unless the affected component becomes inoperable. It does not cover parts becoming defective by misuse, accidental damage, improper handling, improper installation, improper service or electrical damage. It does not cover labor or labor-related charges. It specifically excludes liability for indirect, incidental or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above exclusion or limitation may not apply to you.

This warranty gives you specified legal rights and you may have other rights which may vary from state to state.

For additional information regarding this warranty, or information on how to place a warranty claim, contact your authorized American Outdoor Grill dealer.

American Outdoor Grills  
P.O. Box 4053, La Puente, CA 91747

Please keep a copy of your sales slip for proof of purchase.

**ROBERT H. PETERSON CO.**

Quality Check

Date: \_\_\_\_\_

Orifice # (Main): \_\_\_\_\_

Orifice # (Other): \_\_\_\_\_

Leak Test: \_\_\_\_\_

Burn Test: \_\_\_\_\_

Gas Type: NAT. / PROPANE

Model #: \_\_\_\_\_

Serial #: \_\_\_\_\_

Air Shutter: \_\_\_\_\_

Inspector: \_\_\_\_\_